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Potato Dishes

Potato Dishes

Potato (Aloo) Tikki

Ingredients

For crust:
7-8 potatoes boiled, peeled, mashed
1/2 tsp. turmeric powder
3 green chillies grouned
1/2 tsp. punjabi garam masala
1/2 cup bread crumbs
salt to taste

For filling:
1 cup channa dal cooked & drained
1 tsp. ginger grated
1 tsp. garlic grated
3 green chillies finely chopped
1/2 tsp. cuminseed powder
1 tsbp. coriander
salt to taste
oil for shallow frying

Method

Take a tbspful of potato mixture, spread on palm.

Place a tspful of dal mixture in centre.

Roll so as to keep dal mixture inside and potato out.

Press gently into rounded flattish patties.

Shallow fry on a griddle, drizzling oil to crispen crust.

Serve hot with tamarind chutney and green chutney. or with tomato ketchup.

For Crust:
Mix all ingredients together thouroughly.
Keep aside.

For Filling:
Mash cooked dal coarsely with hands.
Mix in all other ingredients.

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Potato Dishes

Masala Potatoes

Ingredients

15 baby potatoes scraped clean and washed
1 tsp chilli powder
1/2 tsp. each dhania powder and mango powder
3/4 tsp. sugar, sambhar or garam masala
salt to taste
1/4 tsp. turmeric powder
pinch asafoetida
1 tsp ginger and garlic grated
1-1 1/2 tbsp. oil
2 tbsp. curds
1 tsp mustard-cumin seeds

Method

Do not peel potatoes.

Once scrubbed clean under running water, clean with kitchen towel.

Make vertical slits (in a X shape) down the potato carefully.

Mix all the dry ingredients. Press mixture into the slits.

Pressure cook for 1 whistle only.

Heat oil in a kadai (pan), add mustard-cumin seeds, wait to splutter.

Add ginger-garlic and potatoes, curds, chopped coriander and any left over masala.

Cover and cook for 5 mins. or before the masala becomes too dry.

Serve hot with naan or bread or chappati

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Potato Dishes

Grated Potato Snack

Ingredients

2 large potatoes grated coarsely
3 red chillies finely chopped
1 tbsp. Coriander finely chopped
2 tbsp. Peanuts crushed not too fine
1/2 tsp. Cumin seeds
1/2 tsp. Sugar
1/2 lemon juice extracted
Salt to taste

Method

Heat oil, add potatoes, stir fry for 2-3 minutes.

Take off fire, mix in all other ingredients.

Return pan to stove.

Stir and cook till potato is tender but not mushy to touch.

Serve hot with coconut chutney or as is.

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Potato Dishes

Potato Croquettes

Ingredients

3 large potatoes, boiled and mashed
1/2 cup grated processed cheese or paneer
1 tsp. Ginger grated
1 tsp. Garlic grated
5-6 mint leaves finely chopped
1 tsp. Coriander finely chopped
1 tbsp. Cornflour
salt to taste
1/2 tsp. Black pepper powder
oil to deep fry
cornflour to dust

Method

Take potatoes in a large plate.

Add all ingredients, and knead into a soft dough.

Divide into 8-10 portions, shape into oblong croquettes.

Place in refrigerator for 10-15 minutes.

Heat oil in a deep frying pan.

Roll each croquette in cornflour and dust away extra flour.

Let into hot oil, and fry on medium flame.

When evenly golden, remove and drain excess oil on thick kitchen paper.

Serve hot with ketchup or tamarind and green hot chutneys.

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Potato Dishes

Potato Peas Masala

Ingredients

2 large potatoes boiled, peeled
1 cup peas boiled, drained
1 onion grated
1 tomato grated
1 tsp. Ginger grated
1/2 tsp. Garlic grated
1 stalk curry leaves
1 tsp. Fresh coriander leaves finely chopped
1 tsp. Red chilli powder
1/2 tsp. Dhania (coriander seed) powder
1/4 tsp. Turmeric powder
3-4 pinches asafoetida
3tbsp. Curds or yoghurt
salt to taste
1/2 tsp. Each cumin & mustard seeds
1 tbsp. Oil

Method

Chop potatoes into big pieces (8 or 10, each potato).

Heat oil, add cumin and mustard seeds, allow to splutter.

Add ginger, garlic, stir, add onion, saute for a minute. Add tomato, stir and cook till oil separates. Add all masalas, salt, curds and stirfry till boil resumes. Add potatoes and peas, 1/2 cup water and bring back to boil. Allow to simmer, covered, till gravy is thick, stirring occasionally. Empty into serving bowl, garnish with chopped coriander.

Serve piping hot, with chappatis, phulkas, or even plain steamed rice.

Note: One may reduce, increase or even delete the use of chilli as per taste, to get a spicier or blander dish. It would still be delicious to taste.

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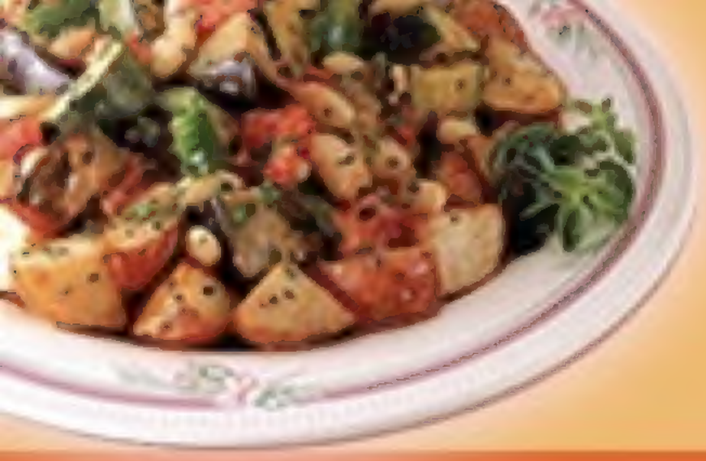

Potato Dishes

French Fried Potatoes

Ingredients

1 kg. Large potatoes
oil to deep fry
salt to taste

Method

Peel and cut potatoes into long fingers, 1/2" square across.

Put in chilled water for 10 minutes.

Drain and dab on clean kitchen towel.

Heat oil in a deep frying pan till smoky.

Add some fingers at a time.

Allow to fry till just a tinge of golden appears.

Drain, keep aside.

Just before serving, return to hot oil.

Fry further till golden and crisp.

Drain and remove excess oil.

Add salt and toss.

Serve hot and crisp with tomato ketchup.

Note: If serving right away there is no need to remove potatoes when half done. To keep them hot till serving time, transfer fries to a baking sheet, kept warm in the oven. Remove and serve as requireed.

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Potato Dishes

Stuffed Baby Potatoes

Ingredients

10 baby potatoes, about 4 cm in diameter

For the Filling

6 teaspoon corn, boiled and crushed
2 teaspoon thick curd or cream
1 teaspoon coriander leaves, chopped
2 mint leaves, chopped
salt and pepper to taste

For the Topping

5 teaspoon grated cheese
a few small mint leaves

For the Red Sauce

1 tablespoon butter
½ cup tomato puree
salt, pepper and sugar to taste
1 teaspoon cornflour
1 teaspoon red chili sauce
1 teaspoon tomato ketchup

Method

Thoroughly wash the baby potatoes and scoop out the centers with a knife, large enough to hold at least one teaspoon of the filling.

Do not peel the potatoes.

Cover the potatoes and cook on microwave high for four minutes.

Stir them once in - between for even cooking. Stand for 10 minutes.

Mix all the ingredients for the filling and stuff the potatoes with it.

Arrange them on a greased baking dish.

To prepare the Red Sauce

Put all the ingredients in a small casserole and cook on microwave high for four minutes, stir in-between.

Put a little sauce on each of the baby potatoes. Sprinkle cheese and arrange tiny mint leaves over them. Microwave high for two minutes. Serve hot.

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Potato Dishes

Tandoori Aloo

Ingredients

1 cup potatoes
1 tablespoon cream
1/4 teaspoon fenugreek seeds
1 tablespoon oil
salt to taste

For the Paste

4 Kashmiri chillies
2 cloves garlic
1/2" piece ginger
2 teaspoons dhania-jeera powder

Method

Wash the potatoes thoroughly, pierce them with a fork and place them all in microwave turntable.

Place little water in a glass in the centre of the vessel to prevent the potatoes from getting wrinkled.

Microwave on High for 4 to 5 minutes until the potatoes are soft.

Heat the oil in a glass bowl, add the prepared paste and salt and mix well.

Microwave on HIGH for 1 minute.

Add the potatoes, cream and kasuri methi and microwave on HIGH for 2 minutes.

Serve hot.

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Potato Dishes

Aloo Dum

Ingredients

500 gms. small potatoes
½ cup water
1 tbsp. oil
3 tbsp. subzi meat zaika masala
1 cup tomato puree
1 tsp. cumin seeds
1 tsp. ginger finely chopped
3 fresh green chilli peppers chopped
coriander leaves for garnish.

Method

Wash the potatoes and place in a large bowl with 4 tbsps. of water.

Cover and microwave at high for 7 to 8 minutes.

Peel the potatoes and set aside.

Place the oil zaika masala tomato puree cumin seeds ginger chilli peppers and water in a casserole cover and microwave at medium high for 6 to 8 minutes.

Add the boiled potatoes mix well cover and microwave at medium high for another 5 mins.

Garnish with coriander leaves and serve with pooris.

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Potato Dishes

Baked Potatoes

Ingredients

large nicely shaped potatoes
1 chopped onion (more if you are using a large number of potatoes)
grated chedder cheese
salt to taste
a little milk and butter

Method

This is quick but looks like you worked for ages.

Bake the potatoes in your Micro oven until you can push a toothpick easily through. (with most modern ovens, aproximately 5 minutes per potato)

While the potatoes are baking, fry the onions until they are brown (almost burnt)

When they are done, scoop out the flesh of the Potato and place in a bowl.

Mash and fold in the Browned onions, milk and butter or margerine.

When you have a nice pure, spoon the mixture back into the potato skins and form the original shape of the potato, grove the top of the mixture with a fork sprinkle on a little of the grated cheese and put under the grill in your oven until ridges turn golden brown.

Serve.

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Potato Dishes

Microwave Potato Bake

Ingredients

3 potatoes
1 onion, finely chopped
salt & pepper to taste
dill to taste
1/4 c. butter
1/2 c. grated cheddar cheese
paprika

Method

Peel and cube potatoes into half-inch chunks.

Toss with onion in a buttered casserole. Generously dot with butter.

Season with salt and pepper. Sprinkle with chopped dill. Cover.

Microwave on full power for 10 to 12 minutes or until potatoes are tender.

Sprinkle with cheese and paprika. Let stand, covered, for three to five minutes or until cheese melts.

If you wish to have a crispy topping,

Put the cheese topped casserole under the broiler for a minute or two.

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Potato Dishes

Spicy Potatoes

Ingredients

4-5 big potatoes
5-6 cloves of garlic
1 inch long ginger
2-3 tsp chilli powder (depends on your taste)
salt to taste
4 tsp oil

Method

cut the potatoes about 1 inch square pieces and wash

crush ginger and garlic nicely

heat the oil and when very hot add ginger garlic and fry till light brown add chilli powder then add potatoes, salt, half a cup of water.

Cover and cook on a low flame, cook until potatoes are cooked and water is all gone and dry.

you can add more oil at this point fry little longer, which will taste better.

If you want more spicy ,add more chilli powder.

It goes well with rice and dal.

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Potato Dishes

Batate Hummane

Ingredients

3 medium sized potatoes
one 13.5 Oz. (400 ml) can coconut milk (unsweetened)
4-6 roasted red chilies
1 tsp tamarind paste
Salt to taste
Pea-sized asafoetida (hing) dissolved in water

Method

Cut potatoes into 1/2 inch square pieces and boil to medium tenderness.

In a blender mix coconut milk, red chilies and tamarind.

Transfer boiled potatoes and coconut milk to a pan.

Boil on low flame for 10 minutes till gravy thickens

Add the asafoetida solution.

Add a few drops of coconut oil (optional)

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Potato Dishes

Aloo Mutter

Ingredients

1 cup green peas
2 medium size potatoes
2 medium size tomatoes
1 Pod Garlic (about 15-20 Pieces)
1/2 cup Green Coriander leaves
2 Green chilies
1 small onion
salt to taste
pinch of Turmeric

Method

Grind Garlic, Coriander, tomatoes, green Chillies, onion, salt, turmeric.

Heat oil in cooker. Add ground Masala and roast till oil separates

Add potatoes pieces, and green peas and mix properly

Add water and pressure cook. Serve with chappaties

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Potato Dishes

Peppery Potatoes

Ingredients

250 gms small potatoes
1 tbsp black pepper powder
1 bunch of coriander leaves
salt to taste
4 tbsp of oil

Method

Boil the potatoes and peel them.

Heat oil in a pan and add potatoes to it.

Fry the potatoes till they turn into golden brown.

Once they turn into brown, add pepper powder, salt and finely chopped coriander to it.

Don't turn the gas off until all the oil is absorbed. Now it's ready for u to serve.

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Potato Dishes

Potato High - Jump

Ingredients

10 small potatoes (aloo dum size)
1/4 coconut- grated
3 dry red chillies/ red chilli powder
6 cloves of garlic
1/2 tsp tamarind pulp
oil
salt

Method

Heat oil in a kadai and fry the peeled potatoes till golden brown.

Grind the coconut, red chillies to a smooth paste.

Heat 3 tsp of oil in a kadai and add the garlic cloves.

Fry till they are light brown.

Then add the coconut paste and fry till oil appears.

Then add the potatoes, salt and cook on low flame for about 5 mins.

Garnish with coriander leaves. Serve hot with rice or rotis.

PS:

Add more red chillies or less according to your taste. The whole red chillies can be substituted by chilli powder.

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Potato Dishes

Potato Tamarind

Ingredients

250 gm potatoes
100 gm tamarind
4 tsp cumin powder
1/4 tsp mustard seeds (rai)
a bunch of curry leaves
2-3 flakes of garlic
salt and red chilli powder to taste
125 gm oil.

Method

Boil, peel and cut the potatoes.

Heat oil. Fry mustard seeds until they splutter.

Add the ground garlic and fry for 2-3 minutes.

Then add cumin powder, curry leaves, salt and chilli powder and stir well.

Soak tamarind in little water and take out the juice.

Add tamarind juice in the fried masala.

Finally, add the potato pieces and cook them for 5-10 minutes.

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Potato Dishes

Chatpatey Aloo

Ingredients

500 gms potato
2 onions
green chillies (i leave it to you)
red chillies crushed 3
chat masala 2tsp
saunf 1 1/2 tsp
jeera 1 tsp
juice of half a lemon
oil
salt to taste

Method

Heat oil add jeera, red chillies and saunf.

Then add chopped onions with the green chillies.

When the onions turn golden add potatoes cut in big chunks.

Add very little water, salt, mix well, cover and cook till potatoes are almost done.

Remove the lid and add more oil and roast the potatoes.

When roasted well add chat masala and lemon juice, mix well and remove from the gas stove.

Garnish with coriander leaves.

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Potato Dishes

Potato Kuzhambu

Ingredients

potatoes-1 big or one and a half medium, peeled and cut into cubes.
brown grams/ kala chana - 1 medium cup soaked overnight in water.
onion-1.
tomatoes-2 ripe (medium size).
red chillies - 8 or 9.
saunf/sombhu-2 teaspoons.
coconut- grated, 1 cup.
sambhar powder-1 teaspoon (optional).
turmeric powder 1/4 tsp.
a few curry leaves and coriander leaves to garnish.
salt to taste.
oil.

Method

Cut one-fourth of the onion and fry it lightly along with red chillies, saunf and coconut till light brown.

Grind to a smooth paste. Heat oil and fry the remaining three-fourth of the onion chopped into pieces.

When the onion changes colour add turmeric powder and brown grams and saute for 2 minutes.

Now pour in a glass of water and salt, mix everything and cover the vessel.

Let it cook for nearly 10 minutes or until till the grams are cooked.

Add potatoes, tomatoes, ground mixture and sambhar powder (optional).

Pour in more water, cover the vessel and let the mixture boil for 10-15 minutes, on a low flame or till the potatoes are done.

Garnish with coriander and curry leaves.

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Potato Dishes

Batate Song

Ingredients

2 med size potatoes boiled, peeled & cubed
lemon size tamarind ball (soak in warm water for 10-15 min & take juice)
2 med size onions chopped finely
3-4 tsp chilli powder (depending on spice u want)
1 tsp mustard
few curry leaves
2 tbsp oil
coriander leaves to garnish

Method

Heat oil in a pan & season with mustard & curry leaves.
When mustard starts to splutter, add chopped onions & fry till golden brown.
When it's done add chilli powder, fry till the aroma of chilli powder comes.
Now add juice of tamarind & little water.
When this mix starts to boil, add cubed potatoes & salt.
Let the gravy boils nicely, take it from stove & sprinkle some coriander leaves.

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Potato Dishes

Aloo Manchuria

Ingredients

For Deep Frying

potatoes 4 medium sized
(cut into bite sized pieces)
soya sauce 1 tsp
chilli sauce 1 tsp
pepper powder 1/2 tsp
(according to taste)
corn flour 2 tsp
ajinomoto pinch
salt to taste

For Gravy

curd 2 tsp
coriander
mint
green chillies 2
ginger garlic paste 2 tsp
garam masala
red color pinch

Method

Mix the Deep frying ingredients and keep it aside for 2 minutes.

Deep fry them and Keep it aside for later use.

Grind all the gravy ingredients into a thick paste. Don't add a lot of water.

Fry the gravy in 4 tsp of oil with curry leaves and garlic pods, till the gravy gets thick and a little oil should stand on top, add the fried potatoes into this gravy and fry on simmer for 4 min.

Variation

The same curry can be replaced with Cauliflower or Chicken.

Tastes great. Serve it with steaming rice with little ghee.

Tastes very good and takes very little time to prepare. Hope you like this.

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Potato Dishes

Khatta Aloo

Ingredients

potatoes 3 large
tomatoes 3-4 large
green chillies 2-3 slit length wise
curry leaves 10-15
mustard seeds half teaspoon
jeera 1 teaspoon
dhania jeera powder -2 teaspoon
haldi half tea spoon
salt to taste
red chilli powder one and half teaspoon
lime 1 large
fresh coriander leaves one fourth cup (finely chopped)
cooked & mashed green peas - half cup (optional)

Method

Cook potatoes, peel and crumble very finely or mash

Chop tomatoes, slit green chillies lengthwise

Heat oil in a pan. Add mustard and jeera

Add green chillies, curry leaves and the chopped tomatoes. Fry well.

Add Haldi powder, dhania, jeera powder and chilly powder.

Add half cup water and let it cook for 5-8 minutes.

Now add the aloo (mashed, cooked peas can also be added)

Add salt and juice of one lime.

Remove from flame and add lots of cut coriander (without the stem)

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Potato Dishes

Wholesome Aloo-Pyaz

Ingredients

2 large potatoes diced into medium-sized cubes
2 large onions also diced to match the potatoes in size
3 tbsp besan (chana dal flour)
turmeric enough to give color to the gravy
1/2 + aci- piece of ginger chopped fine
green chillies slit into quarters (as per taste)
curry leaves (optional)
salt to taste

Seasoning :

3 tsp of cooking oil
1 tbsp urad daal

Method

Add enough water to the Besan to make a smooth paste. Add 2 pinches of turmeric.

Remove all lumps. Set aside.

Make seasoning with oil and urad daal in a pan.

Add ginger, chillies and curry leaves and toss for a minute.

Add the Potato and Onion pieces.

Add Salt. Maybe also a pinch of turmeric to give color to pieces.

Then add minimum water to let cook. Cover with a lid and let simmer till 'almost' done.

At this point add the Besan paste. Mix gently.

Besan should form a gravy like consistency in the pan.

If required add more water or besan paste to achieve the desired consistency.

Remember, the gravy will get thicker as it cooks.

You should let the besan cook well on low flame stirring regularly but gently.

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Potato Dishes

Potato Bhaji

Ingredients

4 potatoes
1/4 tsp mustard seeds
1 onion cut into long chunks
2 green chillies
1/2 tsp curry powder
salt to taste
1/2 tbsp oil

Method

Boil potatoes and cut them into medium size chunks.

Put oil in a pan and when it is hot put mustard seeds, onions and green chillies.

Fry them for 2-3 minutes.

Now add salt, curry powder and potatoes in it.

Add little water and cover the pan.

Cook for another 5 minutes on slow gas.

Serve hot with rice.

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Potato Dishes

Baingan Aloo

Ingredients

potatoes (6-8 medium or big, diced into pieces; you can keep the skin if you want to.)
jeera /cumin seeds (1 1/2 teaspoon)
ginger paste (as much as you would need to mix with the diced potatoes)
dhania-jeera power (cumin-coriander powder) (2- 21/2 teaspoonful)
tomato ketchup (a little)
fresh lemon juice (juice of one small lemon)
jalapeno peppers (quite a few, to sprinkle on top)
canola oil (as per individual choice)
salt to taste

Method

Pre-heat oven at 350 degrees for about 15 minutes.

Take a large and wide baking dish and grease it with canola oil.

Then in that dish mix together the diced potatoes, the dhania-jeera powder, the ginger paste, little oil, the tomato ketchup, and the fresh lemon juice.

Add and adjust salt. Then lightly sprinkle the jeera all over the dish, making sure that a little goes inside the top layer of the potatoes as well.

Then sprinkle the jalapeno peppers.

Cover the dish with an aluminium foil, and bake for about 20 minutes at 350 degrees.

Check to see that the potatoes are not overdone, burnt, or hard.

Then reduce the heat to 300 degrees, and bake for another 15 to twenty minutes.

Switch off, and keep the dish inside the oven till you are ready to serve it.

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Potato Dishes

Baked Aloo-Jeera

Ingredients

potatoes (6-8 medium or big, diced into pieces; you can keep the skin if you want to.)
jeera /cumin seeds (1 1/2 teaspoon)
ginger paste (as much as you would need to mix with the diced potatoes)
dhania-jeera power (cumin-coriander powder) (2- 21/2 teaspoonful)
tomato ketchup (a little)
fresh lemon juice (juice of one small lemon)
jalapeno peppers (quite a few, to sprinkle on top)
canola oil (as per individual choice)
salt to taste

Method

Pre-heat oven at 350 degrees for about 15 minutes.

Take a large and wide baking dish and grease it with canola oil.

Then in that dish mix together the diced potatoes, the dhania-jeera powder, the ginger paste, little oil, the tomato ketchup, and the fresh lemon juice.

Add and adjust salt. Then lightly sprinkle the jeera all over the dish, making sure that a little goes inside the top layer of the potatoes as well.

Then sprinkle the jalapeno peppers.

Cover the dish with an aluminium foil, and bake for about 20 minutes at 350 degrees.

Check to see that the potatoes are not overdone, burnt, or hard.

Then reduce the heat to 300 degrees, and bake for another 15 to twenty minutes.

Switch off, and keep the dish inside the oven till you are ready to serve it.

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Potato Dishes

Mixed Grain Kurma

Ingredients

2 to 2 3/4 cups of mixed grains (kabuli channa, whole green gram, dry green peas, lentils and rajma beans) soaked for about 10 hours in water
3 onions chopped into small pieces
4 tomatoes ripened and red chopped into small pieces
1 1/2 tbsp of oil
1 tbsp of butter
1/2 tbsp of jeera
required amt of salt
required amt of sugar

To Grind:
1 cup of finely grated fresh coconut
6 cashews
1tbsp of khuskhus
1 tbsp of dhania
5 dry red chillies
3 green chillies
1 tbsp dhania
1 tbsp garam masala

Method
Cook soaked mixed grains in cooker till nicely steam emerges. Don't put weight. Use less water.

Season Jeera in butter and oil (mixed) in a pan. Add Onions. Fry till golden red. Add tomatoes.

Add cooked grains, grinded masala, salt and sugar. Fry till oil separates from this pulp.

Add required amt of water accordingly kurma to be thick. Serve this mouth watering Kurma with hot Puris or Chappathis.

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Potato Dishes

Dahi Wale Aloo

Ingredients

2 potatoes
1 cup dahi
2 tbs malai
6 tbs oil
1/2 tbs turmeric powder
1/2 tbs cumin seeds
1/2 tbs coriander powder
1/2 tbs garam masala
pinch of hing
salt
green coriander leaves to garnish

Method

Cut potatoes into pieces (one potato should be cut into eight small pieces)

Heat oil in a deep pan.

Add cut potatoes into the oil. Fry them till they turn light brown on low flame. Take them out.

Add turmeric powder, cumin seeds, hing, coriander powder into the same oil then add dahi.

After adding dahi stir well for 1 to 2 min then add salt.

When it start boiling add fried aloo and malai.

Keep them on low flame for 5 mins.

Add garam masala.

Garnish with coriander leaves and serve hot with rice.

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Potato Dishes

Aloo Methi

Ingredients

6 medium size potatoes
1/2 bunch methi leaves (available in most of indian stores) - washed, finely chopped
finely chopped garlic - 2 cloves
finely chopped chilli - 2 nos
finely chopped onions - 1 no
garam masala powder - 1/2 tbsp spoon
chilli powder - 1 tbsp spoon
turmeric - pinch
salt to taste
oil for frying

Method

Boil potatoes and peel the skin off.
Cut each potato into medium size pieces (4-6).
Fry the potatoes in oil till light golden brown and keep them aside.
In three spoons oil, fry garlic and chilli.
Add onions and fry slowly till crisp and brown. Add garam masala.
Add methi leaves and fry for three minutes.
Now add fried potato pieces and little chilli powder, turmeric and salt.
Mix well and fry for 5-6 minutes in medium heat.

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Potato Dishes

Alighari Aloo Potato

Ingredients

aloo (potato) medium sized : 06 (boiled, peeled and cut)
tomato paste : 2 tsp.
hing (asafoetida) : 3 pinch
dhania (coriander powder) : 2 full tsp.
lal mirch (paprika) powder : 3 full tsp.
haldi (turmeric powder) : 1 pinch
ginger-garlic paste : 3 tsp.
cumin seeds(jeera) : 1 tsp.
cumin powder : 1/2 tsp. (optional)
cooking oil : 2 tsp.
salt to taste

Method

Heat oil in a pan. When hot, splutter jeera seeds in it.

Then reduce the heat to medium and add coriander, turmeric and paprika powder.

Stir for 02 minutes, add asafoetida powder and after a minute add ginger-garlic paste & cumin powder.

Stir for another 04 minutes. Add potatoes and tomato paste to the pan.

After stirring and mixing together for 02 minutes, add 1/2 cup water and salt to taste.

Keep it simmering on the pan for 05 minutes.

Turn off the heat and garnish with coriander leaves (optional) before serving.

(Serves about 4 people as an entree with rice/chapati).

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Potato Dishes

Herbed Oven Potatoes

Ingredients

1/2 cop vegetable oil
1/4 cup butter or margarine
1 cup onion finally chopped.
1 tea spoon dried thyme
1/4 teaspoon pepper
2 lb red potatoes quartered
cilantro finally chopped
2 tablespoon lemon juice.
salt.

Method

In a shallow bowl combine the first five ingredients.

Add potatoes, a few at a time, toss to coat.

Place in a single layer in a greased 15in /10in /1 in baking pan.

Bake, uncovered at 450 degree for 50-55 min.

Stirring occasionally. Mix lemon juice, salt.

Sprinkle with cilantro.

It is easy to make since there is no peeling required.

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Potato Dishes

Dry Aloo Baingan Sabji

Ingredients

1/2 kg baingan (brinjal)
1/4 kg potato
2 tbs coriander seeds (dhania)
2 tbs channa dal
red chilli
pinch of amchoor
pinch of haldi
salt to taste

Method

Dry Roast the coriander, channa dal and chilli till the channa is a little brown.

Grind in a mixer and keep aside.

Cut the baingan and peeled potato into small cubes and keep aside separately.

Put little oil in a frying pan and put the potato in it. Add little water. Just enough to cook.

Once the potato is half cooked add the baingan, salt and haldi to it.

Add water if necessary.

After the potato is cooked well and the water is reduced add the ground dry masala along with amchoor and mix well.

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Potato Dishes

Aloo Beans

Ingredients

potato 1
beans (frozen green beans)
chana daal (2 tbsp)
turmeric powder (1/2 tsp)
mustard seeds (1 tsp)
jeera (1/2 tsp)
curry leaves
red chilli (2)
onion (1) (cut into small pieces)
chilli powder 1/2 tsp
cooking oil 2 tbsp

Method

Boil potato and chana daal

Boil beans in microwave for 7 min.

Take 2 tbsp oil in a frying pan, add mustard seeds, jeera, curry leaves, red chilli.

Add onions, fry till transparent, add beans, chana daal, potato, chilli powder, turmeric powder and salt.

Fry for 5 min and serve hot.

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Potato Dishes

Pudina Ke Aloo

Ingredients

10 baby red (skin) potatoes
sprigs of dry mint
2 tsp mustard oil
1/4 tsp turmeric
a pinch of asafoetida
2 tsp cumin powder
2 tsp coriander powder
1/2 tsp garam masala
bay leaf

Method

Wash and dry potatoes.

Do not peel or cut.

Heat oil.

Add the rest of the ingredients.

Add salt and pepper to taste.

Add potatoes.

Cook till well done.

Serve hot and be prepared for accolades.

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Potato Dishes

Gobi Curry and Mustard Potatoes

Ingredients

250 gms. small potatoes
2 green chillies
2 piece ginger
5 cloves garlic
1/2 tbsp mustard seeds
1/2 tbsp haldi powder
1/2 tbsp chilli powder
1/2 tbsp. salt
2 tbsp mustard oil.

For Garnishing

1 tomato ring - chopped, little coriander leaves - chopped.

Method

Take all together the green chillies, ginger, garlic, mustard seeds, haldi, salt, chilli powder and 1 tbsp mustard oil and make fine paste.

Keep potatoes in this pate for 10 minutes.

Heat a pan and fry these potatoes for 5-10 minutes on low heat.

Garnish with chopped tomatoes and coriander leaves.

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Potato Dishes

Dhania Aloo

Ingredients

potato 1/2 pound
cilantro leave (1/2 bunch)
salt
green hot chilli (4-5)
cumin seed

Method

Cut potatoes in cube, grind cilantro leaves (1/2 bunch) with 4-5 green chili & salt to a paste adding very little water.

Heat the oil, add cumin seed and 2 whole green chillies and then add aloo fry it until it is light.

Brown and then add cilantro paste.

Cook it for 5-10 minutes.

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Potato Dishes

Potato Veggie

Ingredients

potatoes 4 nos
ginger 1/4 piece
onion 1 sliced in long pieces
coconut milk 1 cup
green chillies 6 split in half vertically
curry leaves 6
coconut oil 2 tsp
salt to taste

Method

Boil Potatoes, peel of the skin and cut into medium sized pieces.
In a vessel pour in 1/2 cup water add onion slices, green chillies & ginger pieces.
Bring this to boil. Add extra water if desired.
As the mixture boils add cut potato pieces into these along with salt.
As it boils add coconut milk to it and allow it to boil for less than a minute.
Finally add curry leaves & coconut oil.
Serve hot with Rice.

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Potato Dishes

Masaledaar Aloo

Ingredients

Potatoes 400 gm
Onions 2 medium sized (sliced fine)
Garam Masala 2 tsp.
Red Chilli powder 2tsp.
Oil 3tbsp.
Salt to taste

Method

Boil the potatoes till soft when pricked with a fork. Remove to a plate and peel the skins.
Cut the boiled and peeled potatoes into 1" cubes and keep aside.
In a flat pan, put about 1 tbsp. of oil and when the oil is hot, add the sliced onions.
Saute till the onions are light brown in colour.
Then, to the onions, add the garam masala and red chilli powders.
Stir the mixture, and add salt. Remove this to a plate.
In the same pan, add about 2 tbsp. oil and 1 tsp of Jeera, when the oil is hot.
Then, to this, add the potato cubes and
Fry them till they are light brown and slightly crisp on the outside.
Add back the fried onion masala to the potato and stir fry for a minute.
Serve hot with Rotis.

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Potato Dishes

Vegetable and Potato Fritters

Ingredients

2 Cups (250 g) Chick Pea Flour
1/2 Cup (60 g) Self-raising Flour
2 tbsp Corn Flour
3 tbsp Rice Flour
1 tsp Baking Powder
1 Large Potato, coarsely grated
1 Large Carrot , coarsely grated
1 Large Onion , finely chopped
1/4 tsp Chilli powder
1/4 tsp Cummin powder
1/4 tsp Turmeric powder
3 Spring Onion , finely chopped
1 tbsp fresh Lemon Juice
1 1/2 Cups (375 ml) Oil
1Cup (250 ml) Water approximately

Method

In a bowl, combine besan, self-raising flour, corn flour, rice flour and baking powder.

Add potato, carrot, onion, chilli, cummin, turmeric, lemon juice,

1 table spoon of hot oil and enough water to a thick batter. Let it stand for 5 minutes.

Heat remaining oil in a frying pan over moderate heat. Drop batter,

1 tbsp at a time, into the oil and fry both sides until brown.

Drain on absorbent paper.

Serve hot with Chutney, Chilli Sauce or Tomato Sauce.

Fritters should always be served hot immediately after cooking, and cannot be reheated.

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Potato Dishes

Potato and Corn Bake

Ingredients

Cream Style Corn- 1 tin or 2 teacups cooked corn
Boiled Potatoes- 4
Finely chopped Onions- 3
Finely chopped Green Chillies- 2 to 3
Grated cooking Cheese- 2 to 4 cubes
Milk with cream- 3/4 teacup
Butter- 2 tbsp.
Capsicum- 2 (optional)
Pepper powder- 1 tsp

Method

At first beat the corn very well.

Cut the potatoes into small pieces.

Heat butter. Fry the onions till soft. Add green chillies, potatoes, corn, cheese (3 cubes).

Mix it well and remove from gas.

Grease a baking dish, spread the mixture into it and pour milk over it.

Beat the cream and add a little salt and pepper to it.

Spread it over the mixture.

Cover it with remaining cheese and dot it with butter.

Bake in a pre-heated oven at 450oF for 20 mins and serve hot.

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Potato Dishes

Red Potato

Ingredients

Potatoes - 2 nos.
Bafath Powder - 2 tsp.
Garlic powder - 1 tsp.
Salt to taste
Oil

Method

Peel and cut the Potatoes into small cubes.

In a pan, heat the oil till its hot. Add the Potatoes, Bafath powder, Garlic powder and salt.

Cook on low flame till the potatoes are done.

Serve hot with Rice, Daal and Papad

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Potato Dishes

Potato Rolls

Ingredients

Maida -1 cup
Fine Rawa - 1/2 cup
Oil - 4 tsp
Salt-1/2 tsp
For Masala :

Potatoes- 1/2 kg
Finely cut Onions - 3 tbsp
chopped Coriander Leaves - 2 tsps
Ginger Garlic paste 1 tbsp
Green Chillies -3
Turmeric Powder -1/2 tsp
Red Chilli Powder-1 tbsp
Salt to taste
Oil for frying

Method

Mix maida, rawa, oil and salt in a basin and make a smooth dough.

Cook the potatoes and smash coarsely and add the other ingredients and mix well.

Make medium sized balls & rollout like chappathis and place the filling

Lengthwise on that at one corner leaving little gap behind gently roll from that corner to other end.

Seal with maida paste at that end & sides of the roll & deep fry till crisp & golden brown.

Serve hot with Tomato Ketchup.

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Potato Dishes

Butter Beans-Potato Koottu

Ingredients

Butter Beans-1 cup
Boiled Potato-2
thick Coconut Milk-1 cup
Garlic- 1 tsp
Green Chillies-3 slit
Mustard seeds-1 tsp
Curry leaves-2 tsp
Red Chillies-2
Salt to taste
Oil-2 tbsp
Dhania powder-1 tsp

Method

Boil butter beans.

Heat oil. When hot add mustard seeds, red chillies, curry leaves. Fry.

Add chopped boiled potatoes. Add 2 whole peppercorns. Fry on low heat.

Add dhania powder and green chillies. Add the boiled butter beans.

Mix well. Add salt and 1/2 cup water. Simmer.

When done add the coconut milk and after two mins off the gas. Serve hot.

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Potato Dishes

Aloo and Til Sabzi

Ingredients

5 medium sized potatoes (cut lengthwise)
4 green chillies
1" ginger (to be ground along with the chillies)
3 tbsp. oil
3 tbsp. sesame seeds / til (lightly roasted)
1/2 tsp. turmeric powder
1/2 tsp. mustard seeds
1/2tsp jeera
1/4 tsp. kalaunji (optional)
1/4 tsp. saunf (optional)
1/4 tsp. sugar
salt to taste

Method

Heat oil in a pan. When hot add mustard seeds, jeera, kalaunji and saunf.

Add the potatoes cut lengthwise and stir.

Add turmeric powder, salt and sugar Next add the ground ginger and chilli paste. Cover and cook until the potatoes are done.

Add the sesame seeds/til and stir.

Serve hot with Rotis, Puris or Chapathis.

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Potato Dishes

Tandoori Aloo Chatpatey

Ingredients

1 Lb. Potatoes
3 Table spoons Tandoori paste.
Salt to taste.
Half spoon freshly crushed garlic.
4 Table spoons Tomato paste.
Half Table spoon Red chilli powder (Can use Quantities to Taste)
2 cups Water.
2 Spoons crushed Jeera powder (Roasted).

Method

Peel potatoes. Slit half way on two different sides.

Mix above ingredients and pour in an oven ware tray.

Place potatoes in the tray.

Place in an oven at 350 Degrees till the potatoes are soft.

Stir once or twice if necessary.

Serve while hot.

An Excellent appetizer at parties. Try the recipe. Good luck. Jai shree Krishna.

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Potato Dishes

Mughali Dum Aloo

Ingredients

Potatoes 10-12 nos. medium size
Cloves 4 nos.
Green cardamoms 2 nos.
Green chilies 2 nos.
Fresh root ginger grated 50 gms
Garlic 3 cloves
Natural yogurt 150 ml.
Tomato 5-6 nos. medium size
Ghee 50 gms.
Grated onions 2 nos.
Ground coriander 1 tsp.
Ground cumin 1 tsp.
Chili powder 1 tsp.
Turmeric 1/2 tsp.
Salt As per taste

Method

Scrub, scrape or peel the potatoes, then prick them thoroughly using a cocktail stick.

Deep fry until it turns out golden brown.

Grind the cloves, cardamoms, chilies, ginger and garlic to a paste.

Melt the Ghee in a heavy-based saucepan and fry the grated onion in it for a few minutes.

Add the coriander, cumin, chili power and turmeric. Continue to fry for 2-3 minutes.

Add tomatoes and stir for another 10-15 minutes or till this masala leaves oil then add curd and stir.This should take about 15-20 minutes. Add the potatoes and water, stir well and cook for a few minutes until the potatoes are tender,

Then serve hot.

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Potato Dishes

Potato - Carrot Fry

Ingredients

4 Potatoes (medium)
4 big carrots 1 Onion (small)
2 tablespoon Lemon Juice
1/2 tablespoon Cumin & Mustard seeds
1/2 tablespoon Turmeric
2 tablespoon Chilli Powder
1 tablespoon Garam Masala powder
15 Cashews
1/2 tablespoon Ginger Garlic paste
Oil for frying

Method

First peel potatoes and carrots, then cut them into small pieces.

Heat the oil in a heavy saucepan, then add potato pieces and fry until they turn into brown.

Same thing we have to do with carrot pieces also. When they are done keep them a side.

And now heat 4 tablespoons of oil in another pan,

Add cumin and mustard seeds to splutter, then add onions,

Ginger garlic paste and fry them until they turn into brown.

Then add fried potato pieces, fried carrot pieces, chilli, turmeric, masala powders,

Lemon juice and cashews and mix well. Cover it 5 minutes and after that it will be done.

Garnish it with cilantro. It goes well with hot Rice.

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Potato Dishes

Aloo Peas Hari mirchi Dumwala

Ingredients

10 pcs small sized Peeled Potatoes
100 gms peeled Green Peas
50 gms Green Chilli cut in half lengthwise
250 gms mashed Curd
10 pcs Clove
20 gms Jeera (cumin)
20 gms unground dried Dhania (coriander)
25 gms black Pepper balls
Salt as per taste
30 gms Deghi Mirch
One teaspoonful Garam Masala
2 teaspoonful Cooking Oil

Method

First peel potatoes and carrots, then cut them into small pieces.

Heat the oil in a heavy saucepan, then add potato pieces and fry until they turn into brown.

Same thing we have to do with carrot pieces also. When they are done keep them a side.

And now heat 4 tablespoons of oil in another pan,

Add cumin and mustard seeds to splutter, then add onions,

Ginger garlic paste and fry them until they turn into brown.

Then add fried potato pieces, fried carrot pieces, chilli, turmeric, masala powders,

Lemon juice and cashews and mix well. Cover it 5 minutes and after that it will be done.

Garnish it with cilantro. It goes well with hot Rice.

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Potato Dishes

Potato and Cucumber Kootu

Ingredients

1. Cucumber-2 in case of small or 1.
2. Potato-3 medium or 1 large
3. Toor Dhal-1/1/2 cups
4. Desiccated Coconut-3/4th cup
5. Green Chilli-5 nos
6. Channa Dhal-1 spoon
7. Urad Dhal-1/2 spoon
8. Kadi Patta-few sprigs
9. Jeera-1/2 spoon
10. Salt- to taste.

Method

Peel and cut the cucumber,potato into medium pieces and take

Wok and add the veggies with just enough water for it to cook.

Add turmeric and channa dhal. Allow it to cook well.

In mixer grind coconut, urad dhal, jeera and green chilli into fine paste like chutney and set aside.

Pressure cook the tur dhal.

When the veggies are done, add tur dhal, coconut paste and salt and mix well.

Now keep in it on sim so that veggies and gravy mix well.

When done add seasoning of mustard, urad dhal.

Finally put the kadi patta and switch off flame and add it to kootu.

Before serving pour little bit of coconut oil (optional)

You can mix it with plain rice and have it and or it goes well with rasam.

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Potato Dishes

Aloo Posto

Ingredients

Potato - two medium size
Poppy seeds - 3 tbsp
Panchpuran (mixed seeds) - 1/2 tsp
Hot Chilli (Pepper) - 1 (cut into small pieces)
Turmeric powder - 1 tsp
Salt to taste
Oil - 2 tsp
Water - 1 cup

Method

Heat oil in a pan (kadai), put panchpuran.

When panchpuran starts spluttering put potatoes and poopyseeds paste,

Turmeric powder and fry it for two minutes.

Add water, salt, chilli pieces and put a cover on the pan and allow it to cook for 5 to 7 minutes.

Serve with rice and arhar daal.

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